

Felicia Carter

felicia.carter@yahoo.com | 1-702-516-2952 | Lake Hector, Guernsey | <https://linkedin.com/in/Felicia.Carter>

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving guest satisfaction.

SKILLS

Cuisine Styles

Plant-based • Asian Fusion • Mediterranean

Kitchen Skills

Butchery • Menu Design • Baking • Plating

Operations

Supplier Negotiation

Soft Skills

Team Leadership • Training • Time Management

EMPLOYMENT HISTORY

Executive Chef — Jerde - Hermiston (2021 - 2024)

- Catered private events for up to 283 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Maintained food cost under 34% with vendor negotiations and waste controls.

Sous Chef — Raynor - Friesen (2023 - Present)

- Catered private events for up to 62 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Executive Chef — Gusikowski, Roberts and Turcotte (2020 - 2021)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Catered private events for up to 296 guests with 95%+ client satisfaction.

Sous Chef — O'Keefe and Sons (2020 - Present)

- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 101 guests with 95%+ client satisfaction.
- Maintained food cost under 20% with vendor negotiations and waste controls.

Private Chef — Spinka - Bode (2018 - 2025)

- Catered private events for up to 250 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Purdy Inc College (2012)

REFERENCES

Ben Corkery — Director — Mossie_Schinner@gmail.com